WEST

# End of Result Set

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L1: Entry 1 of 1 File: DWPI Oct 24, 1996

DERWENT-ACC-NO: 1996-486211
DERWENT-WEEK: 199649


TITLE: Tablet contg. inulin and salts to cause fizzing - useful as source of roughage, in low-calorie food supplement, esp. for diabetics, or as drug

INVENTOR: HECK, D; SCHWEREN, R H

PATENT-ASSIGNEE:

| ASSIGNEE | CODE |
|---|---|
| KRUEGER GMBH & CO KG | KRUEN |

PRIORITY-DATA: 1995DE-1014274 (April 21, 1995)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|---|---|---|---|---|
| DE 19514274 A1 | October 24, 1996 | | 004 | A23L002/40 |

APPLICATION-DATA:

| PUB-NO | APPL-DATE | APPL-NO | DESCRIPTOR |
|---|---|---|---|
| DE19514274A1 | April 21, 1995 | 1995DE-1014274 | |

INT-CL (IPC): A23 L 2/40; A23 L 2/52; A23 L 2/56; A23 L 2/58; A23 L 2/60; A23 L 2/62; A23 L 2/68; A61 K 31/70; C08 L 5/00

ABSTRACTED-PUB-NO: DE19514274A
BASIC-ABSTRACT:

Bubbling tablets are claimed contg. a salt that forms bubbles, and inulin.

The tablets are used in a soft drink, a nutrient supplement, a dietetic foodstuff, or a ballast material (roughage) prepn. for therapeutic purposes (esp. as a drug), (claimed), to increase the amt. of ballast material in the diet.

ADVANTAGE - Unlike materials such as museli, the roughage is rapidly available, and easy to transport and prepare. The tablets provide a material that is deficient in many diets. As the inulin acts as a sugar substitute, sugars and sugar alcohols are not required in the products, giving a useful reduction in calories.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: TABLET CONTAIN INULIN SALT CAUSE FIZZ USEFUL SOURCE ROUGH LOW CALORIE FOOD SUPPLEMENT DIABETES DRUG

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# End of Result Set

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L12: Entry 2 of 2 File: DWPI Aug 6, 1985

DERWENT-ACC-NO: 1985-227650
DERWENT-WEEK: 198537


TITLE: Composite sweetener with no bitter after-taste - contains fructo-oligosacc haride and aspertem for enhanced sweetness

PATENT-ASSIGNEE:

| ASSIGNEE | CODE |
|---|---|
| MEIJI SEIKA KAISHA | MEIJ |

PRIORITY-DATA: 1984JP-0001900 (January 11, 1984)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|---|---|---|---|---|
| JP 60149358 A | August 6, 1985 | | 003 | |

APPLICATION-DATA:

| PUB-NO | APPL-DATE | APPL-NO | DESCRIPTOR |
|---|---|---|---|
| JP60149358A | January 11, 1984 | 1984JP-0001900 | |

INT-CL (IPC): A23L 1/23

ABSTRACTED-PUB-NO: JP60149358A
BASIC-ABSTRACT:

Sweetener (I) consists of fructo-oligosaccharide (II) contg. 0.1-3.0 wt. % of aspertem (III).

USE/ADVANTAGE - (II) is sweetener having biological activities such as cholesterol-decreasing effect. Bifidus-strains-growth factor. It is hardly digested in body and exhibits an anti-dental caries effect. Although (II) has a good sweet taste, its sweetness is low in comparison with that of sucrose. Mixing (II) with (III) enhances the sweetness of (II) and affords (I) which has no bitter aftertaste of (III).

In an example candies were prped. using (II) and (III). (I) contg. 0.1-3.0 wt. % of (III) was suitable for use as a sweetener.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: COMPOSITE SWEET NO BITTER AFTER TASTE CONTAIN FRUCTO OLIGOSACCHARIDE ENHANCE SWEET

DERWENT-CLASS: B05 D13 E19

CPI-CODES: B04-C02; B10-B02E; B12-H03; B12-J01; B12-L03; D03-H01A; E07-A02; E10-B02D;

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L12: Entry 1 of 2 File: JPAB Aug 6, 1985

PUB-NO: JP360149358A
DOCUMENT-IDENTIFIER: JP 60149358 A
TITLE: SWEETENING MIX

PUBN-DATE: August 6, 1985

INVENTOR-INFORMATION:
NAME COUNTRY
SAITO, TOMIJI
KONO, TOSHIAKI
MIYAZAKI, KIYOSHI

ASSIGNEE-INFORMATION:
NAME COUNTRY
MEIJI SEIKA KAISHA LTD

APPL-NO: JP59001900
APPL-DATE: January 11, 1984

US-CL-CURRENT: 426/658; 426/804
INT-CL (IPC): A23L 1/236

ABSTRACT:

PURPOSE: A sweetening mix that is obtained by dissolving a small amount of aspartame in fructo-oligosaccharide, thus increasing the sweetness of the former and improving bitterness, harshness and aftertaste, resultng in almost the same quality of sweetness as that of sucrose and increased solubility.

CONSTITUTION: A mixture of fructooligosaccharide with 0.1∼3.0wt%, preferably 0.3∼2.0wt% of aspartame is dissolved, preferably spray-dried, powdered to give the objective sweetening. In order to improve the dispersibility and solubility, a crystalline saccharide may be mixed by, e.g., 5∼15% and the mixture is granulated.

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# End of Result Set

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L2: Entry 1 of 1 File: DWPI Apr 3, 1991

DERWENT-ACC-NO: 1991-096110
DERWENT-WEEK: 199114


TITLE: Stabilisation of thermo-labile sweetener e.g. aspartame - by mixing with fibre-rich vegetable prod. e.g. beetroot

INVENTOR: MARIE, G; MOTTE, E

PATENT-ASSIGNEE

| ASSIGNEE | CODE |
|---|---|
| SOFALIA | SOFAN |

PRIORITY-DATA: 1989FR-0012332 (September 20, 1989)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|---|---|---|---|---|
| EP 420728 A | April 3, 1991 | | 000 | |
| CA 2025674 A | March 21, 1991 | | 000 | |
| FR 2651964 A | March 22, 1991 | | 000 | |

DESIGNATED-STATES: BE CH DE GB IT LI NL SE

CITED-DOCUMENTS:1.Jnl.Ref; A3...9148 ; EP 254401 ; EP 37209 ; EP 68229 ; JP59125846 ; NoSR.Pub ; US 4379782

APPLICATION-DATA:

| PUB-NO | APPL-DATE | APPL-NO | DESCRIPTOR |
|---|---|---|---|
| EP 420728A | September 20, 1990 | 1990EP-0402601 | |
| FR 2651964A | September 20, 1989 | 1989FR-0012332 | |

INT-CL (IPC): A23L 1/23

ABSTRACTED-PUB-NO: EP 420728A
BASIC-ABSTRACT:

A process for stabilising certain intense sweeteners comprises mixing a thermolabile sweetener with a vegetable material having an alimentary fibre content of at least 50 wt.% and a particle size of pref. 40-315 microns. The stabiliser combination is also claimed as in the use of the combination for the prepn. of sweetened alimentary formulations requiring a cooling step at high temp. such as flour prods. or a sterilisation step in liq. medium.

Mixing of the components is pref. effected either in a dry medium by simple mixing or in an aq. medium by simple mixing during a fibre delaceration step. The thermolabile sweetener is Asparatame or K acetosulph Mixing of the sweetener with the vegetable

material (I) is effected in aq. medium at a concn. of (I) of 1-30 (3-15)% and at 20-100(40-60) deg.C. More pref. the mixing is effected during a fibre delaceration step either by homogenisation under a pressure of at least 50 kg/cm2, pref. 150-450 kg/cm2 or using a colloidal grinder with negative tightening, according to a cycle which can be repeated several times and using a sweetener concn. of 0.5-15% w.r.t. (I).

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: STABILISED THERMO LABILE SWEET ASPARTAME MIX FIBRE RICH VEGETABLE PRODUCT BEETROOT

DERWENT-CLASS: D13

CPI-CODES: D03-H0113:

SECONDARY-ACC-NO:
CPI Secondary Accession Numbers: C1991-041093

4/3,AB,KWIC/18 (Item 6 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00859924 FOODLINE ACCESSION NUMBER: 530409
Dietetic one-to-one sugar substitute composition for table top, baking and cooking applications.
Bateman K A
PATENT: EP 1018895 A1
PATENT: WO 9804156 DATE:5.2.1998
APPLICATION COUNTRY: US (DATE(S):26.7.1996)
DESIGNATED STATES:
Seepublishedpatentdocumentfor DesignatedContractingStates.
X-REFERENCE: ADDITIVES
LANGUAGE: English
DOCUMENT TYPE: Patent
ABSTRACT: A composition is described for use as a table-top sweetener and in baking and other methods of cooking. The composition has half the calorie content of sucrose; has good solubility in water; is tooth-friendly; is safe for diabetics; and is high in soluble dietary fibre. It incorporates intense sweeteners, bulk sweeteners (preferably natural **inulin**), anti-flatulence agents, flavourings, and a small proportion of simple sugars to help achieve browning in baked products. It may be used as a full replacement for granulated and brown sugars in all types of food. Preferred intense sweeteners are acesulfam K and **aspartame**. Formulations for powdered sugars are given, with extensive nutritional information on baked products incorporating the sweetener.

...ABSTRACT: and is high in soluble dietary fibre. It incorporates intense sweeteners, bulk sweeteners (preferably natural **inulin**), anti-flatulence agents, flavourings, and a small proportion of simple sugars to help achieve browning...

...and brown sugars in all types of food. Preferred intense sweeteners are acesulfam K and **aspartame**. Formulations for powdered sugars are given, with extensive nutritional information on baked products incorporating the...

4/3,AB,KWIC/21 (Item 9 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00847432 FOODLINE ACCESSION NUMBER: 522601
Low calorie palatable fiber-containing, sugar substitute.
Barndt R L; Liao S; Merkel C M; Chapello W J; Navia J L
PATENT ASSIGNEE: McNeil-PPC Inc
PATENT: EP 975236 A2
PATENT: WO 9849905 DATE:19981112
APPLICATION COUNTRY: US (DATE(S):19970418)
PRIORITY APPLICATION DATE: 19980331
DESIGNATED STATES:
Seepublishedpatentdocumentfor DesignatedContractingStates.
X-REFERENCE: ADDITIVES
LANGUAGE: English
DOCUMENT TYPE: Patent
ABSTRACT: This invention concerns a low-calorie, palatable fibre-containing sugar substitute suitable for use as a substitute for table sugar, and as an ingredient in baked foods and other prepared foods. It comprises **inulin** plus a high-intensity sweetener such as sucralose, **aspartame**, saccharin, cyclamate, alitame or acesulfam K. Various recipes for bakery products containing such sweeteners are presented.

...ABSTRACT: table sugar, and as an ingredient in baked foods and other prepared foods. It comprises **inulin** plus a high-intensity sweetener such as sucralose, **aspartame**, saccharin, cyclamate, alitame or acesulfam K. Various recipes for bakery products containing such sweeteners are...

4/3,AB,KWIC/23 (Item 11 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00083134 FOODLINE ACCESSION NUMBER: 512695
Method for increasing the sweetening power and enhancing the taste of a mixture of extremely powerful sweetening agents.
Jager M; Dorr M
PATENT ASSIGNEE: Nutrinova Nutrition Specialties and Food Ingredients GmbH
PATENT: EP 946111 A2
PATENT: WO 9827831 DATE:19980702
APPLICATION COUNTRY: DE (DATE(S):19961220 19970728)
PRIORITY APPLICATION DATE: 19971203
DESIGNATED STATES:
Seepublishedpatentdocumentfor DesignatedContractingStates.
X-REFERENCE: ADDITIVES
LANGUAGE: German
SUMMARY LANGUAGE: English
DOCUMENT TYPE: Patent
ABSTRACT: A method of increasing the sweetening power and enhancing the taste of a mixture of intensive sweeteners (such as acesulfam K, **aspartame** and saccharin) involves the addition of an oligosaccharide. The aim of the invention is to achieve a taste and mouthfeel like those of sucrose, using minimum levels of sweetener. Suitable oligosaccharides include **fructooligosaccharides** (such as **inulin** and **oligofructose**); galactooligosaccharides; and isomaltooligosaccharides (such as lactosucrose, maltose, trehalose and maltotetraose). Glucosyl sucrose syrup and **oligofructose** syrup can also be used. The invention provides sweeteners that are superior to sweetener/sugar combinations in that they offer a fibre content, probifidus effect, low calorific value and pleasant mouthfeel, and are non-cariogenic and suitable for diabetics. (See also WO 98/27832.)

...ABSTRACT: power and enhancing the taste of a mixture of intensive sweeteners (such as acesulfam K, **aspartame** and saccharin) involves the addition of an oligosaccharide. The aim of the invention is to...

...taste and mouthfeel like those of sucrose, using minimum levels of sweetener. Suitable oligosaccharides include **fructooligosaccharides** (such as **inulin** and **oligofructose**); galactooligosaccharides; and isomaltooligosaccharides (such as lactosucrose, maltose, trehalose and maltotetraose). Glucosyl sucrose syrup and **oligofructose** syrup can also be used. The invention provides sweeteners that are superior to sweetener/sugar...

4/3,AB,KWIC/31 (Item 19 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
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00672839 FOODLINE ACCESSION NUMBER: 461937
Synergistic sweeteners.
Wiedmann M; Jager M
Food Ingredients and Analysis International (November-December), 19 (6), 51-52+55-56 (0 ref.)
1997
ISSN NO: 0968-574X
LANGUAGE: English
DOCUMENT TYPE: Journal article
ABSTRACT: Nutrinova has introduced a sweetening system that combines high-intensity sweeteners (such as **aspartame** and acesulfam K) with pre-biotic soluble fibres (such as **oligofructose** and **inulin**). Sensory evaluations of the new sweetening system are compared with those of standard high-intensity sweeteners. In addition to providing potential health benefits, the new sweetening system was found to provide a more rounded flavour than the artificial sweeteners alone.

ABSTRACT: Nutrinova has introduced a sweetening system that combines high-intensity sweeteners (such as **aspartame** and acesulfam K) with pre-biotic soluble fibres (such as **oligofructose** and **inulin**). Sensory evaluations of the new sweetening system are compared with those of standard high-intensity...
...DESCRIPTORS: **ASPARTAME**; ...

...INULIN; ...

8/5/1 (Item 1 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs


00717980 96-07-t0022 SUBFILE: FSTA
**Raftilose** and Raftiline: a new generation of dietary fibre.)
**Raftilose** und Raftiline: eine neue Generation von Ballaststoffen.
Coussement, P.
Fa. Orafti, Tienen, Belgium
Deutsche Milchwirtschaft 1995 , 46 (19) 1060-1062
DOCUMENT TYPE: Journal Article ISSN: 0012-0480
LANGUAGE: German
Various dairy products with a high dietary fibre content have recently appeared on the market. The source of the fibre is Raftiline and **Raftilose**, novel additives, derived from chicory root, which offer nutritional, physiological and technological advantages, while providing excellent taste and structural characteristics. Raftiline is powdered inulin with a fructose chain length of LESS THAN OR EQUAL 60 units and BETA(2-1) type bonding of the molecules, thereby making them indigestible by humans and other higher life forms. **Raftilose** contains oligofructose comprising a mixture of oligosaccharides produced by hydrolysis of inulin molecules, so that its chemical structure and nutritional and physiological properties are virtually the same as those of inulin. Both additives are available in various forms depending on the applications, which include milk, milk-based beverages, fermented whey, cheese (including fresh cheese), ice cream, balanced dietary products and a range of spreads. Raftiline is sufficiently soluble in water to be incorporated into foods in aqueous solution, while **Raftilose** is more soluble than sucrose but not so sweet (with about 30% of its sweetening power), but can be used in conjunction with sweeteners such as **aspartame**. Advantages claimed for the additives over traditional sources of dietary fibre include texture improvement, acceptable heat tolerance, a positive effect on the intestinal flora, improved mouthfeel for fat-reduced products, and absence of a colouring effect. (HBr)
DESCRIPTORS (HEADINGS): Fibre; Vegetables specific; Polysaccharides; Dairy products
DESCRIPTORS: FIBRE DIETARY; CHICORY; INULIN
GENERAL DESCRIPTORS: Dairy products; Carbohydrates; Vegetables specific
SECTION HEADINGS: Additives, spices & condiments (SC=t)
?

7/3,AB,KWIC/7 (Item 4 from file: 50)
DIALOG(R)File 50:CAB Abstracts


02252192 CAB Accession Number: 900396546

**Raftilose**.

Castille, E.; Smits, G.
Tiense Suiker Raffinaderij, Tienen, Belgium.

Conference Title: Conference Proceedings - Food Ingredients Europe.
p.287
Publication Year: 1989
Publisher: Expoconsult -- Maarssen, Netherlands
Language: English
Document Type: Conference paper

**Raftilose** is the brand name for a syrup which contains fructo-oligosaccharides, together with variable quantities of **glucose**, fructose and sucrose. The properties of **Raftilose** are summarized, with particular reference to the beneficial physiological effects of fructo-oligosaccharides.

**Raftilose**. --
**Raftilose** is the brand name for a syrup which contains fructo-oligosaccharides, together with variable quantities of **glucose**, fructose and sucrose. The properties of **Raftilose** are summarized, with particular reference to the beneficial physiological effects of fructo-oligosaccharides.